



# Weekend Brunch Menu

Served from 12:30pm – 4pm



## The Eggs

### POACHED EGGS €12.00

Smashed avocado on sourdough

Or

Wilted spinach on soda farl

Or

Crisp pancetta on rosemary focaccia

Served with herbal Hollandaise

(1-wheat,rye,oat,3,4,6,7,9,10,12)

### SMOKED SALMON SCRAMBLED EGGS €12.00

Locally smoked with apple & rose petals

On toasted grain bread

(1-wheat,rye,3,4,6,7,10,12)

### THREE EGG OMELETTE €11.00

Green local vegetables and pumpkin seeds

Micro local leaf salad, focaccia fingers

(1-wheat&oat,3,6,7,10,11,12) Vegetarian

Add on crispy pancetta €2.50 (12)

## Brunch Classics

### THE ONE BREAKFAST €13.00

Two fried eggs

Andarl Farm bacon, puddings and sausages

Tomato, portobello mushroom

Seared potatoes & caramelized onions

(1-wheat,oat,3,6,7,9,10,12)

### BREAKFAST BAP €9.50

Andarl Farm sausages and cured back bacon

Baby gem, hash browns and aioli

(1-wheat,3,6,7,9,10,11,12)

### SPICED BEANS €12.00

Homemade baked beans

Pangrattato & goats cheese crumble

Toasted sourdough and poached eggs

(1-wheat,rye,3,6,7,9,10,12)

Vegetarian- optional Vegan

## Botanical Favourites

### GILLIGAN'S FARM BEEF BURGER €17.50

Rosemary & smoked sea salt

Korean BBQ sauce and cheese

Toasted onion bap & spiced potato chips

(1-wheat,rye,3,6,7,9,10,11,12)

### BUTTER ROAST SUPREME OF CHICKEN €21.00

Ginger scented champ

Grilled vegetables and lemon cream

(7,9,10,12)

### FISH 'N CHIPS €18.00

The daily catch from North Dublin

In a crisp Fox's Rock beer batter

Sour cream tartar & spiced potato chips

(1-wheat,rye,3,4,6,7,9,10,12)

## Soups & Salads

### HARVEST SOUP €6.00

Roasted roots & Manuka honey soup

Sour cream, toasted & salted pumpkin seeds

Batch loaf bread

(1-wheat,rye,6,7,9,12) Vegan - optional

### SMOKED CHICKEN CEASAR SALAD

Reg €10.00 | Lg €14.00

Parmesan, crisp baguette fingers

Japanese Sisho vinegar

(1-wheat,3,4,6,7,10,12)

### SIRACHA PRAWN SALAD €13.00

Tempura of prawns on Guinness bread

Lambs lettuce & relish

(1-wheat,2,3,6,7,9,10,12)

## Light Bites

### STICKY CHICKEN WINGS

Reg €9.50 | Lg €15.00

Rum glazed with spring onion and chilli jam

(4,6,9,10,12,14)

### CRISPY FRIED BRIE €9.50

Wicklow brie, summer berries, confit pear

Candied walnuts

(1-wheat,3,6,7,8-walnut,10,12)

## On the Side

### SKIN ON FRIES €4.50

Choose plain or chicken salted

(6,7,9,10)

### TRUFFLED PARMESAN FRIES €6.50

Truffled fries topped with parmesan,

served with garlic aioli

(3,6,7,9,10)

### TENDERSTEAM BROCCOLI €6.00

Topped with toasted almonds

(7,8-almonds,12)

### ASIAN SIDE SALAD €4.50 (12)

### SELECTION OF SPECIALITY SAUCES €1.00

Garlic aioli (3,7,10,12), Tomato Relish (10),

Korean BBQ (1-wheat,6,11,12)

## To Drink

### Chilled...

Cold Pressed Orange or Apple Juice €4.00

Mimosa €10.50 (12)

Bellini €11.00 (12)

Bosco Prosecco Frizzante

Gls €9.50 | Btl €39.00 (12)

### Hot...

Espresso Single €3.00 | Double €3.60

Americano €3.00

Cappuccino €3.40 (7)

Latte €3.40 (7)

Flat White €3.30 (7)

Mocha €3.80 (7)

Pot of Barry's Tea €3.00

Selection of Herbal Teas €3.20

Hot Chocolate €3.40 (7)

## Desserts

### WHITE CHOCOLATE AND CRUNCHY RASPBERRY €8.50

Glastry Farm Vanilla bean ice cream

(1-wheat,3,5,6,7,8-almond,12) Vegetarian

### JASMINE SCENTED COCONUT BRÛLÉE €8.00

Lavender sorbet, jaggery sugar crust

Ginger biscuit

(1-wheat,6,12) Vegan

### MANGO & PASSIONFRUIT CHEESECAKE €8.50

Minted strawberry salsa

(1-wheat,3,6,7,12) Vegetarian

## Desserts

### CARAMELIZED GRANNY SMITH APPLE TART €8.50

Green apple sorbet, butterscotch

(1-wheat,3,6,7,12) Vegetarian

### DATE & CHOCOLATE BAKE €8.00

Cranberries, tonka bean oat milk anglaise

(1-wheat, oat, 6,12) Vegan

### THE IRISH CHEESES

Reg € 12.50 | Lg € 16.50

Sharing platter

of the best of Irish farmhouse chesses

Nuts, olive and preserves with biscuits

(1-wheat,oat,rye,3,6,7,8-almond,9,10,11,12) Vegetarian

All our beef, chicken and pork is of Irish origin unless stated otherwise. Whilst every care is taken to ensure our dishes do not contain allergens other than listed for each dish, traces may be present due to the nature of our kitchens and operations.

Please inform your server if you suffer from any food allergy or have other dietary requirements.

1-Cereals cont. Gluten, 2-Crustaceans, 3-Eggs, 4-Fish, 5-Peanuts, 6-Soybeans, 7-Milk, 8-Nuts, 9-Celery, 10-Mustard, 11-Sesame Seeds, 12-Sulphites, 13-Lupins, 14-Molluscs